

Thermador[®]

Installation Instructions and Owner's Manual

for

Thermador Outdoor Cooktop Model SB2B



Installer: Please leave these instructions with the unit for the owner.
Owner: Please retain these instructions for future reference.



WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.



AVERTISSEMENT: Si l'information dans ce manuel n'est pas suivie exactement, une incendie ou une explosion peut résulter, entraînant des dégâts matériels, des blessures ou la mort.

A Special Message to Our Customers

Thank you for selecting the Thermador® Outdoor Cooktop. We recommend that you take time to read this entire booklet before using your new appliance for the first time.

This booklet contains important safety information, installation instructions, operation and care suggestions. Keep it in a handy place as it has the answers to many of your questions that may occur when you start to cook.

Let us know if we can help you. When you write please include the model and serial numbers of your cooktop.

Sincerely,

Thermador Test Kitchen Consumer Scientists

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SECTION I: SAFETY INFORMATION

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, immediately call your gas supplier or your fire department.

AVERTISSEMENT

S'il y a une odeur de gaz:

1. Coupez l'admission de gaz de l'appareil.
2. Éteindre toute flamme nue.
3. Si l'odeur persiste, appeler immédiatement votre compagnie de gaz ou votre département des incendies.

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

AVERTISSEMENT

1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

TESTED IN ACCORDANCE WITH ANSI Z21.58 – 1995, ANSI Z21.58a – 1998 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES, AND CAN/CGA 1.6 – M95, CGA 1.6a – M98, STANDARD FOR OUTDOOR COOKING GAS APPLIANCES.

This unit is for outdoor use only in a well-ventilated area. Not to be used in a building, garage or any other enclosed area.

Check your local building codes for the proper method of installation. In the absence of local codes this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 Current Issue and National Electrical Code ANSI/NFPA No. 70 Current Issue or the CAN/CGA – B149.1 Natural Gas Installation Code or CAN/CGA - B149.2 Propane Installation Code and C22.1 Canadian Electrical Code, Part I.

SECTION I: SAFETY PRACTICES TO AVOID PERSONAL INJURY



WARNINGS FOR SAFE GAS INSTALLATIONS



IMPORTANT INFORMATION

This outdoor gas cooking appliance is not intended to be installed in or on recreational vehicles and/or boats.

Always inspect the natural gas or LP gas hose assembly before each use of the appliance. If there is evidence of excessive abrasion or wear, or if the hose is cut, it must be replaced prior to the appliance being put into operation. Replacement hose assemblies can be purchased at barbecue supply stores, or ordered through Thermador®. If purchased at a retail outlet, the hose assembly must be identical to the one supplied with the unit. To inspect the hose assembly, check under the unit through access opening in the enclosure.

Keep the area around the appliance clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Do not place any items in front of the unit while in use. This could obstruct the proper flow of air needed for proper combustion and ventilation.

Keep ventilation opening(s) of the LP cylinder enclosure free and clear of obstructions and debris.

Keep electrical supply cord and the fuel supply hose away from any heated surfaces.

Do not leave the cooktop unattended while cooking.

GENERAL SAFETY PRECAUTIONS

Read this manual carefully before using the cooktop to reduce the risk of fire, electric shock, or injury to persons.

- **Insure proper installation.** Have the installer show you where the gas supply shutoff valve is located, and how to shut off the gas to the cooktop. Always adhere to the minimum clearances to combustible materials as specified in Section 3.

- **Do not repair or replace any part of this appliance** unless specifically recommended in this manual. All other servicing should be referred to a qualified service technician.

- **If you smell gas** when the unit is not in use, have the unit checked for leaks as defined in Section 6. Finding a gas leak is not a do-it-yourself procedure as some leaks can only be found with the burner control in the ON position. This must be done by a qualified technician.

- **If you smell gas** when the unit is in use, immediately shut off all controls. Let the gas dissipate for at least five minutes. Relight the burner(s) and verify that they are operating properly. If the burner(s) fail to relight or are not operating properly, shut off the gas to the unit and have the unit checked by a qualified service technician.

- **This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard** and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

- **Be aware that spiders and insects can nest in the burners of this cooktop.** This can obstruct the proper flow of gas into the burner and cause improper operation, fire hazard and potential damage to the unit. Inspect the burners periodically, or immediately if any of the symptoms denoted in Section 7 exist. Check Burner Air Adjustment, Page 12.

Warning: California Proposition 65 B

The burning of gas cooking fuel generates some by-products that are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of

potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation when cooking with gas.

SECTION I: SAFETY PRACTICES TO AVOID PERSONAL INJURY



IMPORTANT SAFETY INSTRUCTIONS READ ALL INSTRUCTIONS BEFORE USING YOUR COOKTOP



LP TANK REQUIREMENTS

This model can be converted for use with an LP cylinder which can be purchased locally from an LP supplier or other retail outlet. The cylinder must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinder, Spheres and Tubes for the Transportation of Dangerous Goods. To minimize the potential for fire or an explosion, the following precautions should be observed when using, filling or storing an LP cylinder:

- **Never use a dented or rusty LP tank.** If there is any question as to the soundness of the tank, have it checked by your LP supplier.
- **Never use a tank with a damaged or defective shut off valve.**
- **Always close the tank shut off valve after use.**
- **Do not overfill the LP cylinder.** Never fill the LP cylinder beyond eighty percent (80%) of its capacity. Overfilling will cause the pressure relief valve on the cylinder to vent excess gas vapor. This vapor is combustible and can ignite, causing a fire.
- **When transporting an LP cylinder,** insure it is in an upright position and away from any sources of high heat.
- **Do not store additional LP cylinders inside the enclosure for the unit.** Cylinders must be stored outdoors in a well-ventilated area out of direct sunlight and/or sources of high heat, and out of the reach of children.
- **LP cylinder supply system must be arranged for vapor withdrawal.**
- **LP cylinder used must include a collar** to protect the cylinder valve.
- **The LP cylinder must be disconnected and removed from the appliance** if the appliance is to be stored indoors.
- **Always check for leaks after every cylinder change.** See Section 6 of Installation Instructions.

FOR YOUR SAFETY

- **The gas supply must be turned off at the LP-gas supply cylinder when this outdoor cooking gas appliance is not in use.**
- **The LP-gas supply cylinder must be disconnected when this outdoor cooking gas appliance is not in use.**

AVERTISSEMENT

- **L'alimentation du gaz doit être fennée a la bouteille de gaz de pétrole liquéfié, lorsque cet appareil de cuisson extérieur n'est pas utilisé.**
- **La bouteille d'alimentation en gaz de pétrole liquéfié doit être débranchée, lorsque cet appareil de cuisson extérieur n'est pas utilisé.**

FOR YOUR SAFETY

An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

AVERTISSEMENT

Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

FOR YOUR SAFETY

For Outdoor Use Only. If stored indoors, detach and leave cylinder outdoors.

AVERTISSEMENT

Pour utilisation a la l'extérieur seulement. Si l'appareil est entreposé à l'intérieur, enlever les bouteilles et les laisser a l'extérieur.

SECTION 2: GAS REQUIREMENTS

NATURAL GAS REQUIREMENTS -

Inlet Connection: 1/2" NPT
Supply Pressure: 6" to 14" W.C.
Manifold Pressure: 5" W.C.

PROPANE GAS REQUIREMENTS -

Inlet Connection: 1/2" NPT
Supply Pressure: 11" to 14" W.C.
Manifold Pressure: 10" W.C.

GAS CONSUMPTION

The total gas consumption of the Thermador® Outdoor Cooktop with all burners on "HI" is 30,000 BTU/HR.



CAUTION

The appliance must be isolated from the gas supply system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2" psig (3.5kPa).

When checking the manifold gas pressure, the inlet pressure to the appliance regulator should be at least 7.0" W.C. for natural gas, and 11.0" W.C. for propane.

Do not attempt any adjustment of the pressure regulator.



ATTENTION

L'appareil doit être isolé du circuit d'alimentation de gaz en fermant son robinet manuel d'isolement individuel pendant toutes les essais sous pression du circuit de tuyauterie d'alimentation de gaz aux pressions d'essai égales à ou moins de 3.5kPa (1/2 psig).

En contrôlant la pression de gaz du tube, la pression de prise au régulateur de l'appareil devrait être au moins 11.2mm HG pour gaz naturel, et 20.5mm HG pour gaz de propane.

N'essayez aucun réglage du régulateur de pression.



IMPORTANT

A manual gas shut off valve must be installed external to the appliance, in a location accessible with the unit installed in the enclosure. Make sure the valve is turned off prior to connecting the appliance.



IMPORTANT

Un robinet manuel d'isolement doit être installé à l'extérieur de l'appareil, dans un emplacement accessible avec l'unité installée dans la module. Assurez-vous que le robinet est fermé avant de brancher l'appareil.



CAUTION

When connecting to propane gas supply, make certain that the propane gas tank is equipped with its own high pressure regulator in addition to the pressure regulator supplied with the appliance. The pressure of the gas at the appliance regulator must not exceed 14" water column.



ATTENTION

En se reliant à l'approvisionnement de gaz de propane, assurez-vous que le réservoir de gaz de propane est équipé de son propre régulateur à haute pression en plus du régulateur de pression fourni avec l'appareil. La pression du gaz au régulateur de l'appareil ne doit pas excéder 26.1 mm HG.

For Massachusetts Installations:

1. Shut-off valve must be a "T" handle gas cock.
2. Flexible gas connector must not be longer than 36 inches.
3. Not approved for installation in a bedroom or a bathroom unless unit is direct vent.

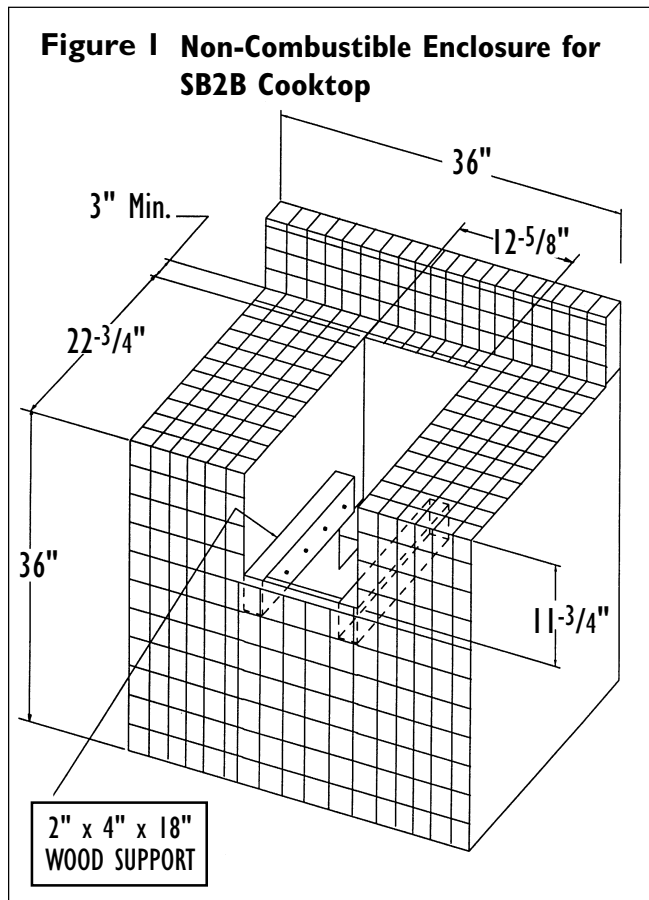
SECTION 3: SITE PREPARATION

BUILT-IN INSTALLATIONS

Determine a suitable location for the cooktop by taking into account exposure to wind and availability of gas and electrical supplies. Insure that the gas supply line and electrical supply are located in close proximity to the unit.

The 8-foot-long electrical cord attached to the cooktop exits from the bottom, left rear corner of the rough-in box. Keep connections to the unit as short as possible and allow for installation and removal of the unit from the enclosure.

Allow adequate area around the unit for dissipation of smoke produced during cooking.



CABINET PREPARATION

The model SB2B is designed for easy installation into masonry enclosures. For noncombustible applications, the cooktop drops into the opening shown in Figure 1 (below). A ledge is required to support the cooktop from the bottom. The supporting ledges must be level and flat. The counter top should also be level.

It is recommended that ventilation holes are provided in the enclosure in the event of a gas leak. The installer-supplied gas shut-off valve must be installed in an easily accessible location.

Combustible Construction Clearances

Minimum horizontal clearance from sides and back of unit to adjacent vertical combustible construction extending above top of unit, 12" from sides and 12" from back.

Degagement horizontal minimal a respecter entre les cotes et l'arriere de l'appareil et une construction combustible verticale adjacent depassant la partie superieure de l'appareil, soit 12" (305mm) pounces des cotes et 12" (305mm) pounces de l'arriere.

Below the cooking surface, combustible construction can be placed directly adjacent to the unit.

Non-combustible Construction Clearances

Above the cooking surface, a minimum of 12" clearance from the sides is required to allow adequate access to pans. A minimum of 3" clearance from the rear is required to allow for large pan sizes. Below the cooking surface, non-combustible construction can be placed directly adjacent to the unit.

In all installations, do not locate this outdoor cooking gas appliance under unprotected combustible overhead construction.

Il est interdit d'installer le present appareil au-dessous des surfaces combustibles non protegees.

SECTION 4: ELECTRICAL REQUIREMENTS AND GROUNDING INSTRUCTIONS



CAUTION

Installation of electrical supply circuit should be done by a qualified electrician in accordance with local codes and ordinances. In the absence of local codes or ordinances, the supply should be installed in accordance with the National Electric Code ANSI/NFPA No. 70, current issue, or Canadian Electric Code C22.1 Part I.



CAUTION

The Thermador® Outdoor Cooktop uses an electronic ignition system that requires a 120 VAC, 15A, 60 Hz power supply. A properly grounded duplex outlet must be provided adjacent to the lower left rear corner of the unit. See Figure 2 (below).

WARNING

Electrical Grounding Instructions

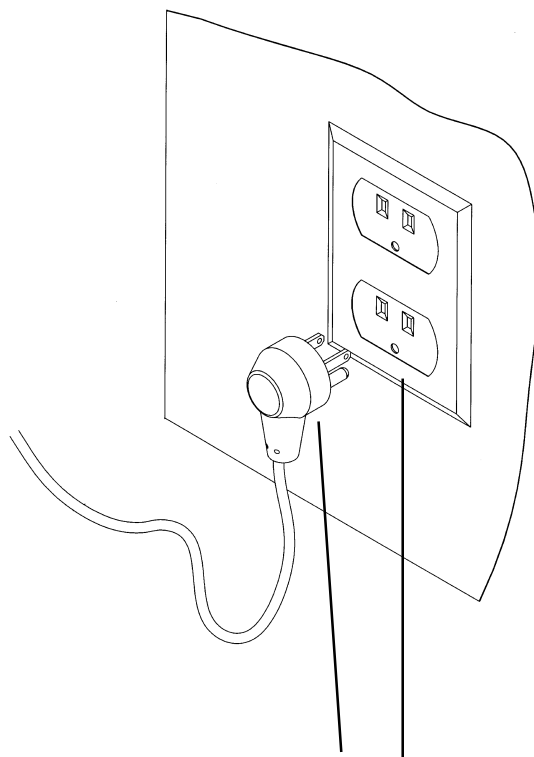
This outdoor cooking gas appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

AVERTISSEMENT

Instruction pour la mise à la terre électrique

Cet appareil est muni d'une fiche à trois broches (mise à la terre) afin de vous protéger des chocs et doit être branché directement dans une prise de courant à trois broches adéquatement mise à la terre. Il ne faut pas couper ou enlever la broche de mise à la terre de cette fiche.

Figure 2



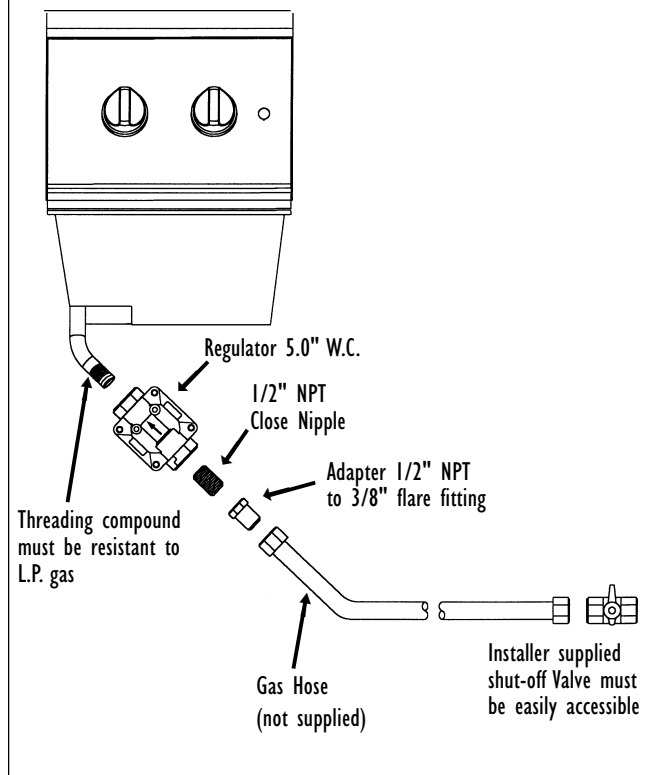
Cooktop Three-Prong Plug and Receptacle

SECTION 5: UNPACKING AND PLACING THE UNIT

LOCATING YOUR OUTDOOR COOKTOP

Unpack and remove all accessory items, packing materials and product literature from the unit. Attach the gas pressure regulator to the end of the manifold as shown in Figure 3. Note the direction of gas flow. Connect one end of an approved outdoor gas supply hose to the regulator inlet. Connect the opposite end of the hose to the installer supplied shut-off valve. Refer to Section 2 for gas requirements.

FIGURE 3 – NATURAL GAS HOOK-UP

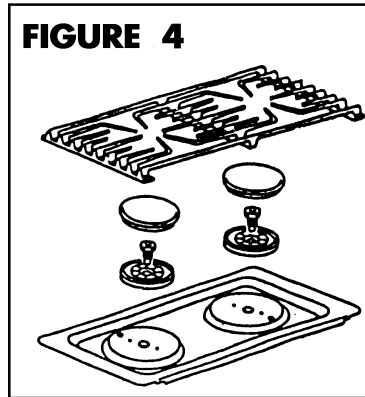


CONVERSION FROM NATURAL GAS TO LP (LIQUID PROPANE)

Model SB2B is manufactured at the factory for use with natural gas, and as such requires conversion for use with an LP gas supply. The conversion should be done by a qualified technician or your gas supplier. All orifices required for conversion are provided with the unit.

The following steps are necessary to convert for LP operation:

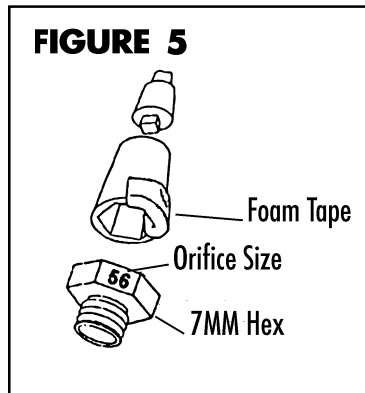
FIGURE 4



1. Remove the grate, burner caps, venturis and burner bases.

See Figure 4.

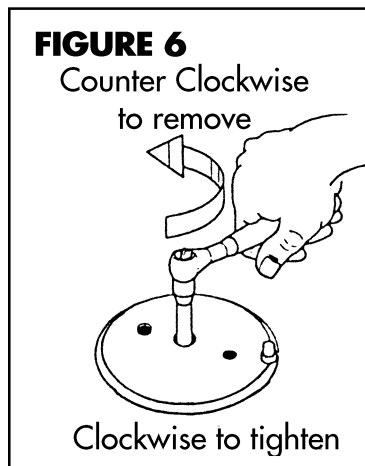
FIGURE 5



2. Remove the burner orifices. Use a 7mm hex socket on a 3" ratchet extension and apply a piece of foam tape to the socket to hold the orifice in the socket while removing.

See Figure 5.

FIGURE 6
Counter Clockwise to remove



3. Replace with the LP orifices supplied (number 115). Tighten until snug.

See Figure 6.

4. Reassemble the burner bases and venturis. Reinstall burner caps and grate.

Steps continue on next page

SECTION 5: UNPACKING AND PLACING THE UNIT

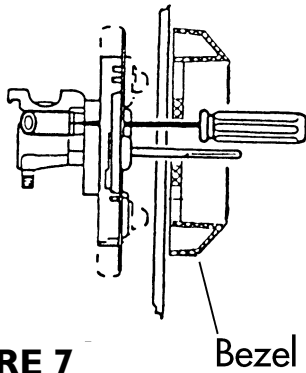


FIGURE 7

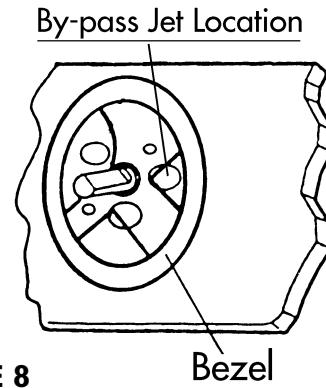


FIGURE 8

5. The bypass jet must be turned clockwise with a small flat-bladed screwdriver until fully seated to set proper low flow rate. **See Figures 7 and 8**, above.
6. The cooktop is supplied with a pressure regulator that is packed with the unit. The regulator is set for natural gas. For use with propane, it must be converted. The regulator will be located on the left rear bottom of the unit. Using a flat blade screwdriver, remove the cap on the top of the regulator and turn the cap over so that the letters LP are exposed. Make sure the spring in the regulator remains in position. Reattach the cap to the regulator. **See Figure 9**, right.

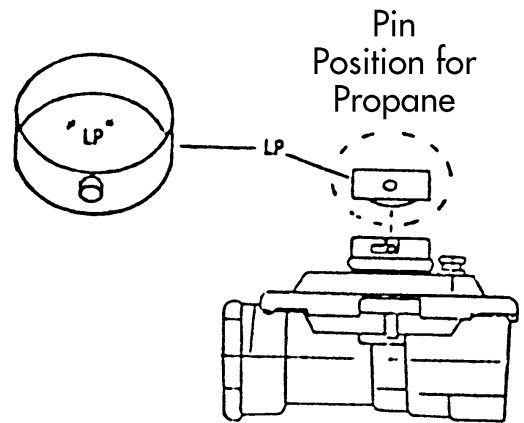


FIGURE 9

Steps continue on next page

SECTION 5: UNPACKING AND PLACING THE UNIT

7. If the cooktop will be used with an LP cylinder, follow these steps:

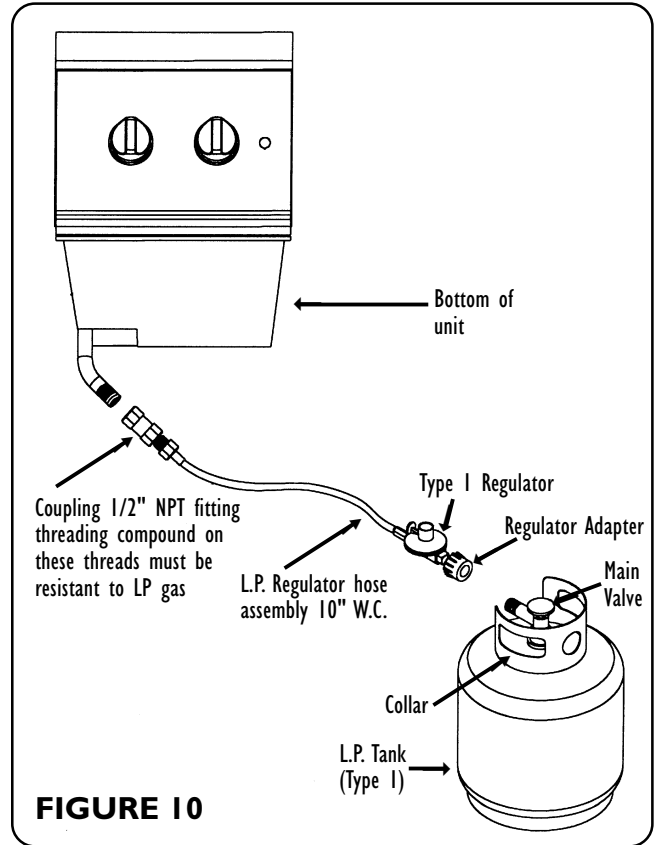
- A. The Model LPHose is available at your Thermador dealer.
- B. This assembly can also be purchased locally providing it meets the following specifications:
Hose length to be 24".

Regulator must be a high pressure, high volume unit capable of supplying adequate gas flow based on the input rating of the unit (refer to Gas Consumption in Section 2).

The inlet connector on the LP regulator must be compatible with the LP cylinder valve.

The hose and regulator assembly must be AGA certified for use with LP gas in an outdoor application.

- C. Install a 1/2" NPT coupling at the end of the manifold located at the left rear bottom of the cooktop. Use a pipe sealant approved for use with LP gases on all threads.
- D. Attach gas regulator hose assembly to the coupling as shown in **Figure 10**, right.
- E. Connect the gas regulator assembly to the LP tank valve.
- F. Turn on the gas supply but do not attempt to light any burner. Check the unit for leaks per the instructions in Section 6.



SECTION 6: TEST AND ADJUSTMENT

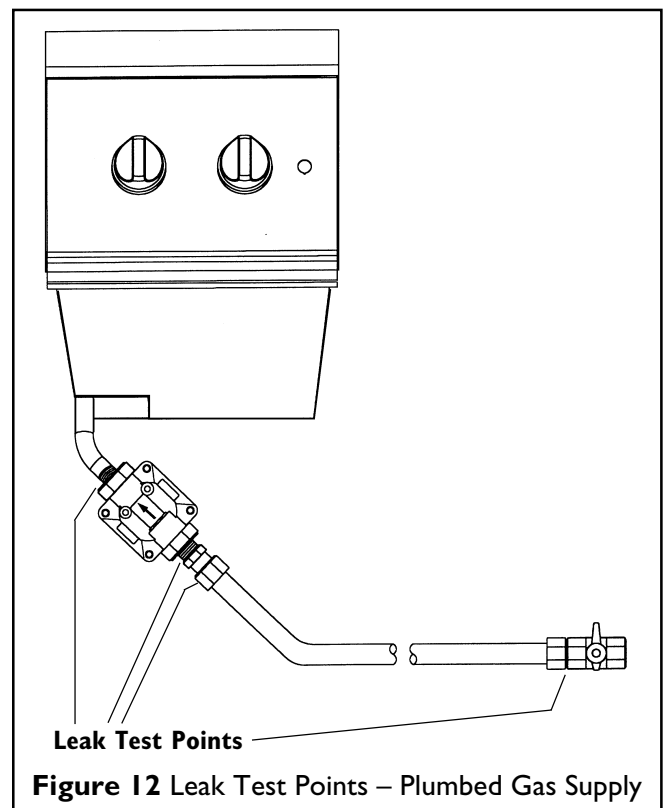
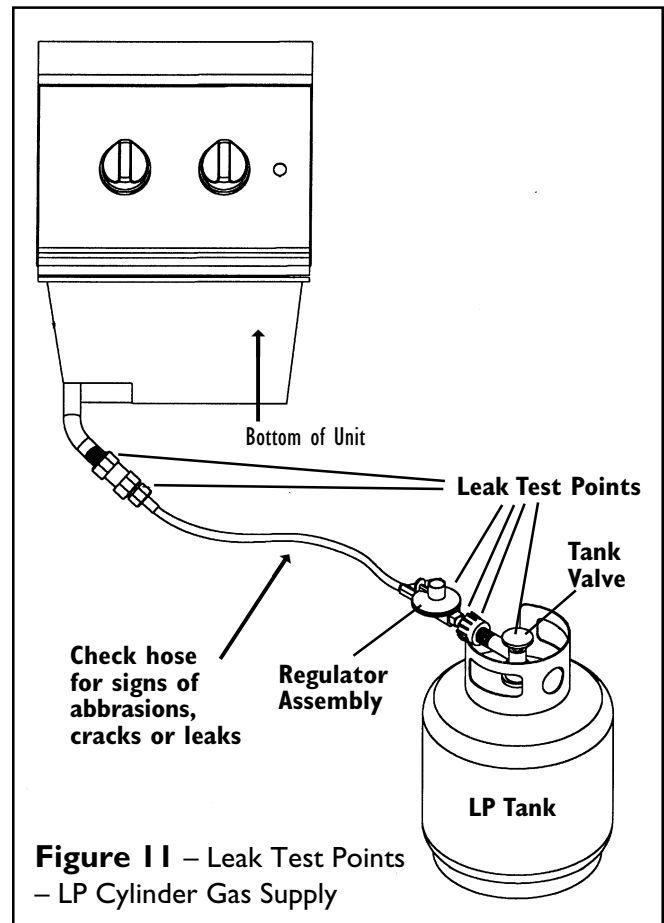
GAS AND ELECTRICAL HOOK-UP

With the unit inside of the enclosure, connect the gas supply hose to the manual shut-off valve and open valve. Check the connection points at the shut-off valve for any leaks and repair prior to installation of the unit. **See Figures 11 and 12.** Connect the power supply cord to the electrical supply outlet.

CHECKING FOR LEAKS

All points of connection to the gas supply should be checked for leaks at time of installation or anytime you smell gas. It is also advisable to recheck them periodically. Follow the steps outlined below:

- A. Make a soap solution of one part liquid detergent and one part water.
- B. Make sure all controls are in the "OFF" position. Turn on the gas supply to the unit. Use a spray bottle, brush or rag to apply the solution to all fittings and points of connection from the supply stub out up to and including the inlet to the manifold. **See Figures 11 and 12.** Bubbles will form where a leak exists.
- C. If a leak is present, shut off the gas at the supply. Tighten any leaking fittings, turn on the gas and recheck.



SECTION 6: TEST AND ADJUSTMENT

✓ INSTALLER CHECKLIST ✓

INSTALLATION

- Placement of unit.
- Specified clearances maintained to combustible or noncombustible surfaces as applicable.
- The burner box area is free of any packing materials and that the burners are properly located and installed.
- Burner caps properly positioned and seated on burner bases.

ELECTRICAL

- Properly grounded receptacle is present for unit.

GAS SUPPLY

- Appliance is connected to the proper type of gas supply.
- Manual gas shut off valve is installed in an accessible location (with unit installed in enclosure for built-in installations).
- Unit tested and free from gas leaks.
- Gas supply pressure does not exceed 14" W.C.
- If the unit is to be used with propane gas, verify that the LP gas supply has its own high pressure regulator.



WARNING: Remove the stainless steel burner cover before attempting to light the appliance. Failure to remove the cover could allow gas to accumulate which could cause an explosion.

IF YOU SMELL GAS, DO NOT ATTEMPT TO LIGHT ANY BURNERS.

LIGHTING INSTRUCTION

For Electronic Ignition:

1. Make sure that all knobs are turned to the OFF position.
2. Turn the knob to LITE position and immediately press the ignition switch. The burner will light within 4-10 seconds.
3. Adjust control knob to the desired flame setting.

For Manual Ignition:

1. Check that the burner caps are in correct position, shown on Page 13.
2. Turn control knob to the "LITE" position.
3. Place the lighted match on the burner cap ports.
4. Adjust control knob to the desired flame setting.

BURNER AIR ADJUSTMENT

All burners are adjusted for proper flame characteristics at time of assembly.

All burners should exhibit flames which are blue and stable, with no yellow-tipping, lifting or excessive noise when operating on either natural or LP gases.

If any of the flame characteristics noted above are observed, check the burner for dirt or residue in the ports, spider webs, etc., and clean or repair as necessary.

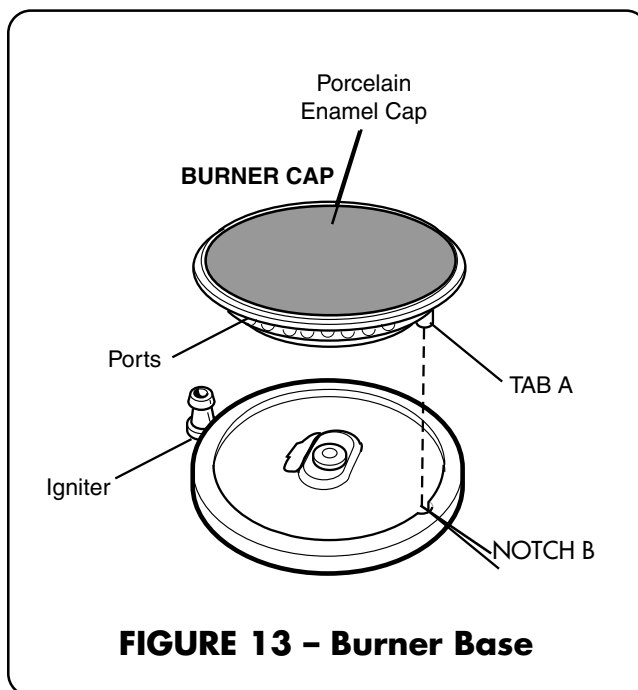
SECTION 7: USING YOUR OUTDOOR COOKTOP

GENERAL BURNER INFORMATION

- Each burner is rated at 15,000 BTU on High.
- Choose a pan base to fit the flame size. The flame should never extend beyond the base of the pan.
- Never turn on a burner without removing the cover.
- When not in use, place the stainless steel cover over the grate.

USING THE BURNERS

1. Remove the burner cover.
2. Check that the burner caps are in the correct position. Tab A on the cap fits notch B on the base.
3. Put grate in position.
4. Follow Lighting Instructions on Page 12.



SECTION 8: CARE AND CLEANING

PART and MATERIAL	SUGGESTED CARE
Exterior Finish/Cover Stainless Steel	<p>The quality of this material resists most stains and pitting, providing the surface is kept clean and protected with a stainless steel polish.</p> <p>Nonabrasive Cleaners: detergent and water, Fantastik®, 409®, vinegar.</p> <p>Mild abrasive Cleaners: liquid Kleen King®</p> <p>Stainless Steel Polish: Stainless Steel Magic®</p>
Grates Porcelain Enamel on Cast Iron	<ul style="list-style-type: none"> When removing the grates, care should be taken in lifting them. Be sure to place the grate on a protected surface. <p>NOTE: Grates will develop bilsters and chips in the porcelain with use due to the extreme operating temperatures</p> <p>Hot sudsy water and mild abrasive cleaners: Bon-ami®, Soft Scrub®. For stubborn stains: a soap filled steel wool pad.</p> <ul style="list-style-type: none"> Wash, rinse and dry. The occasional use of mild abrasive cleaners or steel wool soap-filled pad is okay. Abrasive cleaners, used vigorously or too often, can eventually harm the enamel. Apply with a damp sponge, rinse thoroughly and dry.
Burner Ports and Caps Aluminum/Porcelain	<div style="border: 1px solid black; padding: 5px; margin-bottom: 10px;"> <p>Make certain that burners are turned OFF before cleaning.</p> </div> <p>Ports – Clear ports of any soil with a Wire, straightened paper clip or needle. Wash in hot sudsy water. Rinse and dry.</p> <p>Caps – Wash in hot sudsy water. Rinse and dry. For hard-to-remove soil, use powdered cleaners such as Ajax®, Bon-ami®, Comet®.</p>
Control Knobs, Bezels Plastic/Chrome	<p>Hot sudsy water.</p> <ul style="list-style-type: none"> Pull knobs straight forward. Wash, do not soak. Rinse, dry and replace. Make certain the knobs are reinstalled in the proper location. Do not force knobs onto wrong control.

SECTION 9: SERVICE

Before Phoning for Service

Troubleshooting

Power Failure - In the event of a power failure, the Thermador® Outdoor Cooktop may still be used by lighting the burners with a match.

If Burners Fail to Ignite - If the burners fail to ignite verify that the unit is connected to a properly grounded duplex outlet. If electricity is present, look for spark to jump from the spark ignitor to the burner when the ignition switch is depressed and held. Make sure that the spark ignitors and burners are clean and dry. Verify that burner caps are in the correct position on the burner bases.

Service Information

The data rating label shows the model and serial number for your cooktop. It also gives information regarding burner rating and installation requirements. The data rating label is located on the underside of the unit. For handy reference, copy the information below from the data rating label. Keep your invoice for warranty validation.



Model Number

Serial Number

Date of Purchase

Dealer's Name

Dealer's Phone Number

Service Center's Name

Service Center's Phone Number

To Obtain Replacement Parts, order from the dealer where the unit was purchased or dial the telephone number listed below.

HOW TO OBTAIN SERVICE

For authorized service or parts information, phone 800/735-4328. We want you to remain a satisfied customer. If a problem does come up that cannot be resolved to your satisfaction, please let us know.

Write: Thermador® Customer Call Center, 5551 McFadden Avenue, Huntington Beach CA 92649 or phone 800/735-4328. Please provide us with the Model Number, Serial Number and Date of Original Purchase/Installation.

SECTION 10: WARRANTY

Warranty

Full One-Year Warranty

Covers one year from the date of installation or date of occupancy for a new previously unoccupied dwelling. Save your dated receipt or other evidence of the installation/occupancy date.

Thermador® Will Pay For:

All repair labor and replacement parts found to be defective due to materials and workmanship. Service must be provided by a Factory Authorized Service Agency during normal working hours. For a Service Agency nearest you, please call 800/735-4328.

Thermador Will Not Pay For:

1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
2. Service visits to:
 - Teach you how to use the appliance.
 - Correct the installation. You are responsible for providing electrical wiring and other connecting facilities.
 - Reset circuit breakers or replace home fuses.
3. Damage caused from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.
4. Repairs due to other than normal home use.
5. Any service visits and labor costs during the limited warranty.
6. Travel fees and associated charges incurred when the product is installed in a location with limited or restricted access, (i.e., airplane flights, ferry charges, isolated geographic regions).

This warranty applies to appliances used in residential application; it does not cover their use in commercial installations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. The warranty applies even if you should move.

THERMADOR DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilating engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write Thermador indicating the model number.

Thermador reserves the right to change specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products which are transported from the United States for use in Canada. Check with your local Canadian distributor or dealer. Thermador, 5551 McFadden Avenue, Huntington Beach, CA 92649.

For the most up to date critical installation dimensions by fax, use your fax handset and call 702/833-3600. Use code #8030.



Thermador®

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